

# THE GEORGE of Stamford

## THE OAK ROOM

Chicken Consommé – fine dice vegetables, black truffle £14  
Smoked Salmon from The Severn & Wye Smokery – blinis, herb crème fraîche £23  
Compressed Trio of Melon, San Daniele Ham – basil gel £23  
Porlock Bay Oysters – chilli vinegar mignonette 6 – £23 12 – £42  
Tempura King Prawn, Saffron Risotto, Scallop – mascarpone, kale pesto £33.50  
Twice Baked Vintage Lincolnshire Poacher Cheddar Soufflé – wholegrain mustard sauce, pickled chicory £21  
Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled Half £34 Whole £68  
Seared Hand-dived Scottish King Scallops – sweet potato purée, chorizo, Romesco crumb £28  
Chicken and Duck Liver Parfait – Cumberland jelly, sourdough crisp £21  
Tempura King Prawns – asparagus, coriander chilli lime mayonnaise £28

Sorbet – Limoncello £3 – a traditional 'palate cleanser'

Wild Stone Bass Pan-fried Fillet – pancetta, butter poached king prawn, burnt shallot purée, watercress £42  
Skate Wing – lemon, caper and parsley butter £34.50  
Loch Duart Salmon Lattice – herby lemon Hollandaise, Exmoor caviar £34  
Poached Turbot – braised gem lettuce, warm tartare sauce, dill oil £45  
Line-caught Large Dover Sole – grilled or meunière, boned for you at your table, tartare sauce £58  
Grand Brittany Platter – half Atlantic lobster, crab, king prawn, oyster, mussels, clams, cockles, whelks £77  
Smoked Salmon from The Severn & Wye Smokery – blinis, dill chive crème fraîche £37  
Whole Atlantic Lobster – Thermidor : 'House' lemon mayonnaise : garlic herb butter grilled £68

Rack of Derbyshire Lamb – mint and herb crusted – Burgundy rosemary jus £44  
Guineafowl Breast – white pudding, mushroom ketchup, Madeira jus £36  
Roast Sirloin of British Beef from The Silver Trolley – carved for you at your table, rare to medium –  
Yorkshire pudding, duck fat roast potatoes, 'House' hot horseradish sauce £36  
Pan-fried Calves Liver – crisp pancetta, sage jus £38  
Beef Wellington – forest mushroom duxelles, butter puff pastry, Béarnaise or Peppercorn sauce £49  
Slow-cooked Veal Shank – saffron, chestnut mushroom risotto, parsley and lemon crumble £44  
Breast of free-range Duck – confit duck croquettes, cherries, cherry gel almonds £38

### ACCOMPANYING VEGETABLES and SIDE SALADS £6

Tender Stem Broccoli – buttered, lemon  
Spinach – nutmeg – creamed, buttered or steamed  
Market Vegetables – tarragon, parsley  
Potatoes – Truffle Chive Mash, Duck Fat Roast, Dauphinoise, Minted New Potatoes  
Chantenay Carrots – honey glazed  
Heritage Tomato, Shallot, Basil – virgin olive oil  
Leaf Salad – walnut oil, raspberry vinegar  
Rocket Salad – shaved parmesan, balsamic dressing

CHEESE TROLLEY – from top Local Producers – membrillo, fabulous 'House' chutney, grapes, celery, biscuits £9  
Vintage Lincolnshire Poacher  
Nottinghamshire Cropwell Bishop Stilton  
Suffolk Baron Bigod Brie  
Somerset Aged Driftwood Goat's Cheese

THE DELICIOUS DESSERT TROLLEY HAS RETURNED!  
Also  
Crêpes Suzette flambéed at your table  
Warm Sticky Toffee Pudding from The Kitchen

Please advise The Team of any **food allergies**  
VAT is included, gratuities are at your discretion